



# Thai Thani

TEL 570.421.8118 • FAX 570.421.5514

 [www.thaithanipocono.com](http://www.thaithanipocono.com) 

Catering • Banquets • Private Room Available  
768 FOXTOWN HILL ROAD, STROUDSBURG, PA 18360

MON, THU, FRI, SAT 11:30 AM - 9 PM • SUN 1 PM - 9 PM

(CLOSED TUESDAY & WEDNESDAY)

## DRINKS

### SPECIAL COCKTAILS 10.50

#### Mango Martini

Vodka, Mango Juice and Triple Sec

#### Pomegranate Martini

Vodka, Pomegranate Juice and Triple Sec

#### Lychee Martini

Vodka, Triple Sec and 100% Lychee Juice.

#### Chocolate Martini

Vodka, Kahlua and Creme De Cacao. Served in a martini glass and a chocolate treat.

#### Caramel Apple Martini

A sweet and sour delight with Vodka and Apple Puckers. Served in a martini glass rimmed with caramel and garnished with a fresh slice of apple.

#### Sake Margarita

Your favorite margarita with an oriental twist with Sake, Triple Sec and Sour Mix. Served in a martini glass rimmed with salt and garnished with fresh lime.

#### Bangkok Iced Tea

Thai Thani's own Thai Tea with a little oomph made with Thai Tea, Coconut Rum and Cream. Served in a hurricane glass and garnished with fresh orange slices and cherries skewered onto your umbrella.

#### Our Famous Mai Tai

Rum, Triple Sec, Apricot Brandy, Amaretto and Pineapple Juice. Served in our bamboo glass and garnished with a fresh orange slice and cherry.

#### Thai Thani Sun

Thai Thani's very own delicious concoction is made with Plum Wine, Melon Liqueur and Pineapple Juice. Served in a hurricane glass and garnished with fresh orange slice and cherry.

#### Thai Royale

Champagne with a twist made with Champagne and Chambord. Served in a champagne flute.

#### Pattaya Beach

Coconut Rum, Blue Curacao and Pineapple Juice. Served in a hurricane glass.

### HOUSE WINE

(By the Glass) 10.50

#### WHITE WINE

##### Sparkling Wine

Korbel Winery, California

##### White Zinfandel

Rosé, California

##### Pinot Grigio

Full Body, Italy

##### Chardonnay

Chairman's Selection

##### Sauvignon Blanc,

New Zealand

##### Riesling, Germany

##### Moscato, Italy

#### RED WINE

Pinot Noir, Chairman's Selection

Shiraz, Full Body

Merlot, Chairman's Selection

Cabernet Sauvignon,

Chairman's Selection

### DOMESTIC BEER

Budweiser 3.50

Bud Light 3.50

Bud Light Lime 3.50

Miller Lite 3.50

Coors Light 3.50

Michelob Ultra 3.50

Yuengling Lager 3.50

Samuel Adams 6.00

Blue Moon 6.00

### IMPORTED BEER

Singha (Thailand) 6.50

Sapporo (Japan) 6.00

Heineken 6.00

Amstel 6.00

Becks 6.00

Corona 6.00

Stella Artois 6.00

## NON ALCOHOLIC DRINKS

Thai Ice Tea (Sweet) with creme 4.50 • Sparkling Water 3.75

Mango Juice 3.75 • Coconut Juice 3.75 • Soda 2.75

Lemonade 3.50 • Regular or Decaf Coffee 2.75

## DESSERTS

\$8.95 - Ask Your Server for the Cake of the Day!

#### Fried Asian Cheese Cake

A delicious deep fried cheese cake topped with a glorious raspberry sauce. Wow!

#### Fried Bananas and Honey

Virtual Thai heaven! Yes a delicious fried banana with grated coconut and drizzled honey all over, with ice cream.

#### Thai Sticky Rice and Mango

This is a sweet rice in coconut milk, palm sugar, served with delicious mango slices.

#### Thai Coconut Pudding

Follow the quiet path to a delicious pudding dessert.

#### Grandma's Ice Cream

Coconut ice cream with warm sweet sticky rice, topped with crushed peanuts.

#### Thai Thani Sorbet

A delectably sweet sorbet. Ask your server for the fruit sorbet of the day.

#### Assorted Ice Cream

#### Fried Ice Cream

A world renown Thai dessert flambe with 151 Rum!

#### Bangkok Ice Cream

Thai ice tea ice cream with angel cake and condensed milk.



Ask your server about our wondrous after dinner drinks.

Kob Khun Mak!  
Thank You in Thai!

### Siamese Coffee

Enter the realm of Royalty! A Thai Thani original that brings the kingdom of Siam back to life. A blended coffee, whiskey, sweetened with rock sugar, set ablaze at your table, then topped with whipped cream. The Royals never had it this good! 9.95

## STARTERS

### Satay

Tender chicken marinated in curry cream sauce, served on a bamboo stick with peanut sauce and cucumber sauce 9.95

### Thai Spring Rolls (Hand Rolled)

A crispy delicious mixture of vegetables with glass noodles, sautéed in sesame oil. Served with apple sweet and sour sauce 7.95

### Steamed Thai Dumpling

Handmade steamed wontons stuffed with crab meat, ground pork, shrimp and chicken, sesame oil, served with sweet black soy sauce 11.95

### Golden Ring (Fried Calamari)

Crispy fried squid served with homemade Thai Thani sauce with peanuts 12.95

### Pan Seared Tuna

Sesame crusted pan seared tuna with wasabi dressing over romaine lettuce, pineapple, tomato and seaweed salad 14.95

### Goong Pao (Grilled Shrimp)

Grilled shrimp on a skewer marinated in Thai herbs, served over a mixed green salad with Thai chili sauce and sesame ginger dressing 12.95

### Spicy Mussels

Prince Edward Island mussels sautéed with Thai roasted pepper with white wine, onion, green onion, bell pepper and Thai basil 13.95

### Steamed Mussels

Steamed fresh Prince Edward Island mussels with lemongrass, basil leaves, shallots, white wine, and kaffir lime leaves 13.95

### Golden Curry Puff

House Made Pastry stuffed with chicken, sweet onion, potatoes, aroma of curry and served with sweet cucumber salad 10.95

### Tempura

(Shrimp or Chicken)  
A most delicate fried Thai Cuisine served with sweet chili sauce 12.95 / 9.95

### Shrimp in Love

Crispy coconut shrimp with mango, mixed greens and a sesame ginger dressing 12.95

### Thai Hot Wings

Fried crispy chicken with Spicy Thai chili sauce and bleu cheese 10.95

### Spicy Dishes

Can be ordered mild, medium or hot.



## SOUPS

Small / Large

### Royale Tom Yum Goong

Royale style Thai spicy shrimp soup with coconut milk, lemongrass, cream, kaffir lime leaves, mushrooms, chili pepper, lime juice and cilantro 7.95 / 14.95

### Tom Yum Shrimp or Chicken

Famous Thai spicy soup with shrimp or chicken, lemongrass, kaffir lime leaves, mushrooms, chili pepper and lime juice 7.95 / 14.95

### Tom Kha Gai

Chicken soup with coconut milk, lemongrass, kaffir lime leaves, galanga, cilantro, mushrooms and lime juice 7.95 / 14.95

### Gulf of Thailand (Seafood Soup)

Country style spicy and sour soup with shrimp, scallops, mussels, squid, mushrooms, lemongrass, chili pepper, basil and lime juice 8.95 / 16.95

## SALADS

### Small House Salad

Baby mixed greens. Served with a tasty peanut or sesame ginger dressing 5.95

### Thai Beef Salad (Flank Steak Salad)

Marinated, char-grilled flank steak slices served with mixed garden vegetables, lettuce, cucumbers, onions, tomatoes, ground toasted rice with spicy lime fish sauce vinaigrette 12.95

### Larb (Spicy Chicken Salad)

Ground chicken with red onions, scallions, chili pepper, mint, ground toasted rice with spicy lime fish sauce vinaigrette 9.95

### Thai Chicken Lettuce Wraps

Ground chicken, Thai tamarind sauce and ground peanuts. Served with golden fresh crunchy lettuce to make your own delicious wraps 9.95

### Som Tum (Shrimp Papaya Salad)

Shredded green papaya, carrots, tomato, string beans, peanut, chili pepper with spicy lime fish sauce vinaigrette Shrimp 12.95



## VEGETARIAN

- WE USE ONLY PREMIUM QUALITY PRODUCE -

## STARTERS AND SOUPS

### Edamame

Thai style garden fresh steamed green soy beans 6.95

### Golden Triangle (Fried Tofu)

Deep fried bean curd, apple sweet and sour sauce and ground peanut 6.95

### Spring Roll

Crispy rolls stuffed with cabbage, carrots and glass noodles, sautéed in sesame oil. Served with apple sweet and sour sauce 7.95

### Tofu Soup

Glass noodle soup with mixed seasonal vegetables and tofu 7.95 / 13.95

### Tom Yum

Famous Thai spicy and sour soup with mixed seasonal vegetables, mushroom and tofu 7.95 / 13.95

### Tom Kha

The most aromatic herb soup with mixed vegetables, coconut milk, mushrooms and tofu 7.95 / 13.95

### Spicy Dishes

Can be ordered mild, medium or hot.

## THAI NOODLE & FRIED RICE

### Pad Kee Maow

Also known as 'Drunken Noodles'

A great flat noodle stir fried with egg, broccoli, tomato, onions, bell peppers, chili pepper and Thai Basil 15.95

### Pad Ce Aew

A black sweet soy sauce adds zest to our stir fry flat noodles with tofu and Asian broccoli 15.95

## ENTREES

Served with Steamed Jasmine Rice. Tofu Available Steamed or Fried.

### Eggplant Basil

Sautéed Asian eggplant with chile pepper, tofu, Thai basil and soy bean sauce 15.95

### Kra Prow

sautéed mixed seasonal vegetables, bell peppers, onions, chili pepper, mushrooms, tofu and basil sauce 15.95

### Pad Pak

Sautéed tofu, seasonal mixed vegetables with brown soy sauce 15.95

### Pad Thai

Stir-fried Thai rice noodles, mixed seasonal vegetables, tofu, eggs, ground peanuts, sweet radish, scallions and bean sprouts 15.95

### Fried Rice

Thai fried rice with mixed seasonal vegetables, tofu, egg, onions, peas, carrots, tomato and scallions 15.95

### Khing Sod

Sautéed tofu, young ginger, seasonal mixed vegetables, celery and scallions in a soy bean sauce 15.95

### Curry 17.95

Mixed seasonal vegetables and tofu with choice of:

- Red Curry Sauce
- Green Curry Sauce
- Yellow Curry Sauce
- Panang Curry (with peanuts)
- Masaman Curry (with peanuts)

## MAIN DISH

Served with Steamed Jasmine Rice.  
Choice of Chicken Breast  
**Premium Pork Loin \$2 extra.**  
**Flank Steak \$3 extra.**  
**Jumbo Shrimp \$5 extra.**

### Pad Kra Prow

Sautéed with garlic, onions, bell peppers, chili, mushrooms and basil leaves 15.95

### Pad Kra Tiem Prik Thai

Sautéed with garlic, black pepper, carrots, mushrooms, scallions and our own mixed seasonal vegetables 15.95

### Pad Khing Sod

Sautéed with young ginger, mushrooms, onions, scallions, bell peppers, celery and soy bean sauce 15.95

### Pad Cashew Nut

Sautéed with cashew nuts, onions, scallions, celery, bell peppers and pineapple 16.95

### Pra Ram

(Chicken with Peanut Sauce)

Sautéed sliced chicken breast with homemade peanut sauce and our own mixed seasonal vegetables 18.95

### Thai Thani Chicken

Crispy half chicken marinated with Thai herbs served with coconut sticky rice and fresh spicy green papaya salad with peanuts 21.95

## DUCK

Served with Steamed Jasmine Rice and Seasonal Vegetables.

### Tamarind Duck

Half crispy roasted duck with homemade tamarind sauce 30.95

### Thai Basil Duck

Half crispy roasted duck with onions, bell peppers, mushrooms chili pepper and basil leaves 30.95

### Ginger Duck

Half crispy roasted duck, young ginger, mushrooms, onions, scallions and soy bean sauce 30.95

### Chu-Chee Duck

Half roasted crispy duck served with red curry coconut milk sauce, pineapple, cherry tomatoes and bell peppers 30.95

### Orange Duck

Half roasted crispy duck served with fresh orange sauce and Grand Marnier with asparagus 30.95

## SEAFOOD

Served with Steamed Jasmine Rice.

### Goong Sam Rod

(Three Flavors Shrimp Tempura)

Crispy jumbo shrimp with pineapple, bell peppers, onions, scallions and our own seasonal vegetables in Thai style three flavors sauce 21.95

### Phuket Seafood

(Seafood Lovers)

Sautéed jumbo shrimp, scallops, squid, mussels, onions, scallions, bell peppers, celery, pineapple, asparagus with homemade roasted chili sauce 27.95

### Pad Kra Prow Seafood

(Basil Seafood) 

Shrimp, scallops, mussels, calamari sautéed with chili pepper, garlic Thai basil, onions, scallions, bell peppers and mushrooms 27.95

### Thai Seafood Curry Combination

Seafood with **Green Curry:**

delicate bamboo shoots, fresh bell peppers, peas, eggplant and garden fresh Thai basil leaves in coconut milk 27.95

Seafood with **Red Curry:**

fresh from the garden zucchini, bell peppers, string beans and delicate bamboo shoots with fresh Thai basil leaves in coconut milk 27.95

## SIDE ORDERS

Steamed Jasmine Rice 2

Brown Rice 3.50

Sweet Coconut Rice 3.50

Steamed Noodles 2

Steamed Vegetables 4

Peanut Sauce 3

Choice of Any Curry Sauce 5

Any Dipping Sauce .50

Any Substitution to Any Dish is 2.00 extra.



## THAI CURRY

Served with Steamed Jasmine Rice.  
Choice of Chicken Breast  
**Premium Pork Loin \$2 extra.**  
**Flank Steak \$3 extra.**  
**Jumbo Shrimp \$5 extra.**

### Green Curry

Delicate bamboo shoots, fresh bell peppers, peas, eggplant, string beans, zucchini and garden fresh Thai basil leaves in coconut milk 17.95

### Red Curry

Fresh from the garden zucchini, bell peppers, string beans and delicate bamboo shoots with fresh Thai basil leaves in coconut milk 17.95

### Yellow Curry

Freshly picked carrots, onions and potatoes with coconut milk 17.95

### Masaman Curry

The most delicate of all curry dishes, with fresh carrots, onions, potatoes, tomatoes, pineapple and ground peanuts 17.95

### Panang Curry

Panang Curry coconut milk, string beans, bell peppers, ground peanut and kaffir leaves 17.95

## FROM THE GRILLE

Served with Steamed Jasmine Rice and Seasonal Vegetables.

### Lemongrass Chicken

A marinated grilled chicken breast served with lemongrass, garlic, pepper and a little bit of creme. *An ensemble of Thai flavor* 18.95

### Emerald Tuna

Pan seared sesame crusted tuna steak served with Thai green curry sauce, peas and basil leaves 23.95

### Curry Salmon Filet

An exquisite grilled filet with your choice of red curry, green curry or panang curry sauce 23.95

### Rib Eye Steak - Basil

Grilled ribeye steak with sautéed garlic, chili pepper, mushrooms, onions, bell peppers and basil leaves 28.95

### Rib Eye Steak - Panang

Grilled ribeye steak with panang curry, coconut milk, string beans, bell peppers, ground peanuts and kaffir lime leaves 28.95

### Rib Eye Steak - Grilled

with French fries 28.95

## THAI NOODLE and FRIED RICE

Choice of Chicken Breast  
**Premium Pork Loin \$2 extra.**  
**Flank Steak \$3 extra.**  
**Shrimp \$3 extra.**  
**Combination Seafood \$8 extra.**

### Pad Thai

The most famous of Thai noodles with tamarind fish sauce, ground peanuts, sweet radish, scallions, egg, and fresh garden bean sprouts 15.95

### Pad Kee Maow

**Also known as 'Drunken Noodles'!**  
A great fresh flat noodle stir fried with egg, broccoli, tomato, onions, bell peppers, chili pepper and Thai Basil 15.95

### Pad Ce Aew

A black sweet soy sauce adds zest to our stir fry fresh flat noodles combined with eggs and Asian broccoli 15.95

### Fried Rice

A savory Thai Jasmine rice, blended with eggs, tomato, garden fresh onions, peas, carrots and scallions 15.95

### Basil Fried Rice

Spicy Thai fried rice with onions, egg, bell peppers, chili pepper, and basil leaves 15.95

### Thai Thani Fried Rice

*Special Thai Thani Homemade Recipe* with a blend of fresh pineapple, curry spice, onions, scallions, raisins, carrots, egg and cashew nuts 16.95

### Pad Lad Nah

Thai fresh flat rice noodles, stir fried Asian broccoli, mushrooms, fresh baby corn in a tasty soy bean brown gravy 16.95

### Mee Siam

Angel hair glass noodles sautéed with a Thai Thani homemade curry spice, egg, onions, scallions, raisins, bell peppers and cashew nuts 16.95

\*\* Dishes Cooked to order

\*\* Consuming raw or under cooked meats, poultry, seafood, eggs may increase your risk of food borne illness.

**Please tell your server of any food allergies when placing your order.**

An 18% gratuity will be added to parties of 6 or more.

 **Spicy Dishes**

Can be ordered mild, medium or hot.



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# Thai Thani

## LUNCH SPECIALS

MONDAY, THURSDAY, FRIDAY 11:30 AM - 3:00 PM

LUNCH MENU IS NOT AVAILABLE ON HOLIDAYS  
FULL DINNER MENU AVAILABLE FOR LUNCH!"

CHOICE OF CHICKEN BREAST OR PORK LOIN 12.95 • BEEF (Add \$2) • SHRIMP (Add \$2)

### ENTREES

*Served with Jasmine rice and choice of soup du jour or house salad. Substitute Brown rice 2.00.*

#### Pad Kra Prow

Sautéed with garlic, onions, chili, bell peppers, mushrooms and basil leaves.

#### Pad Khing Sod

Sautéed with young ginger, onions, mushrooms, bell peppers, scallion, celery and black sauce.

#### Pad Kra Tiem Prik Thai

Sautéed with garlic, black pepper, carrots, mushrooms, scallions and our own mixed seasonal vegetables.

#### Pad Prik Khing

Sautéed with string bean, red bell pepper, kaffir lime leave and prik khing chili paste.

#### Pad Pak

**(Mixed Vegetable)**  
Sautéed with our own mixed seasonal vegetables in a brown sauce.

#### Pad Cashew Nut

Sautéed with cashew nut, onions, bell peppers, celery, pineapple and brown sauce.

#### Pad Preow Wan (Sweet & Sour)

Sautéed with cucumbers, tomatoes, pineapple, bell peppers, onions, scallions with sweet and sour sauce.

#### Lemongrass Chicken

A marinated grilled chicken breast served with lemongrass, garlic, pepper and a little bit of creme.  
*An ensemble of Thai flavor 13.95*

#### Salmon Pa Nang

Salmon grilled and served with Thai pa nang curry, crushed peanuts and kaffir lime leaves 16.95

### NOODLES

*Served with choice of soup du jour or house salad.*

#### Pad Thai

The most famous of Thai noodles with tamarind fish sauce, ground peanuts, sweet radish, scallions, egg, and fresh garden bean sprouts.

#### Pad Ce Aew

Stir fried flat noodles with egg, Asian broccoli and seasoned with soy sauce.

#### Mee Siam

Angel hair glass noodles sautéed with a Thai Thani homemade curry sauce, egg, onions, scallions, raisins, carrots, bell peppers and cashew nuts.

#### Pad Lad Nah

Stir fried flat noodles with Asian broccoli, mushrooms, baby corn over a tasty brown gravy sauce.

#### Pad Kee Maow

**Also known as 'Drunken Noodles'.**  
A great flat noodle stir fried with egg, broccoli, tomato, onions, bell peppers, chili pepper and Thai Basil.

### FRIED RICE

*Served with choice of soup du jour or house salad.*

#### Thai Fried Rice

Fried rice with egg, onion, peas, carrots, tomato and scallions.

#### Basil Fried Rice

Fried rice with egg, onions, bell peppers, chili and basil leaves.

#### Spicy Dishes

Can be ordered mild, medium or hot.

## THAI CURRY SPECIALS

CHOICE OF CHICKEN BREAST OR PORK LOIN 13.95 • BEEF (Add \$2) • SHRIMP (Add \$2)

#### Masaman Curry

The most delicate of all curry dishes, with fresh carrots, onions, potatoes, tomatoes, pineapple and ground peanuts.

#### Yellow Curry

Yellow curry with coconut milk, potatoes, carrots and onion.

#### Green Curry

Green curry with coconut milk, bamboo shoots, string beans, peas, zucchini, eggplant, bell peppers and basil leaves.

#### Red Curry

Red curry with coconut milk, bamboo shoots, string beans, bell peppers and basil leaves.

#### Panang Curry

Panang Curry coconut milk, string beans, red bell peppers, ground peanut and kaffir leaves.

*Served with Jasmine rice and choice of soup du jour or house salad. Substitute Brown rice 2.00.*